WINTER BREAKFAST Byron Bay

BREAKFAST

The Bread Social toasted sourdough, cultured hand-made butter, house-made strawberry jam or Oomite | 10

Pear & almond fruit toast, fresh ricotta, strawberries, rosemary and cumquat honey | 14

Black sticky rice pudding, coconut caramel, banana, fresh berries, cashew | 18

Bacon & free-range fried egg panini roll, cheddar, apple & herb slaw, bacon jam, aioli, pickled chilli | 20 + avocado | 6 or halloumi | 5

Avocado hummus, charred corn, cucumber, tomato, fried egg, chilli garlic pita | 24 + halloumi | 5 or bacon | 7

Roasted field mushrooms, sunflower pesto, pepita cream, macadamia crunch, toasted sourdough | 23 + two poached eggs | 6 or halloumi | 5 or bacon | 7

Parmesan scrambled eggs, charred onion & leek jam, hazelnut butter, lemon, farm leaves, toasted sourdough | 25

Pulled pork, charred pineapple salsa, citrus dressing, pickled jalapeno, fried egg, toasted sourdough | 28

EXTRAS

- + halloumi | 5
- + avocado hummus | 6
- + two eggs | 6
- + free-range bacon | 7

- + venison sausage | 7
- + roasted cherry tomato relish | 4
- + roasted mushrooms, rosemary gremolata | 6
- + swap sourdough for GF bread | 3

COCKTAILS (AFTER 10AM)

Badass Bloody Mary | 18 Wyborowa vodka, tomato juice, house-made hot sauce, lemon, chilli

Pink Hibiscus Spritz | 19 Grainshaker vodka, rhubarb, hibiscus, pomegranate, strawberry gum

Hugo Spritz | 19 St Germain Elderflower liquor, Aurelia prosecco, citrus, soda

Classic Mimosa | 15 Orange, Prosecco

COLD DRINKS

Gingered apple juice | 9 Valencia orange juice | 9 Green juice – kale, celery, apple, lemon, botanicals | 9 Watermelon & strawberry juice | 9 Forest hibiscus, elderflower & turmeric kombucha | 9 Ambrosia Fizz – grapefruit shrub, vanilla, orange blossom, lemon, soda | 12 Virgin Mary – Tomato juice, house-made hot sauce, lemon, chilli | 12



DAY DRINKS Byron Bay

COFFEE - SINGLE O DIRECT TRADED & FOREST FRIENDLY

WHITE - MILK COFFEE MADE WITH 'KILLERBEE' BLEND

Small | 5 Large | 6 Extra shot | 0.5

Piccolo / macchiato | 4.8

ALTERNATIVE MILK

+ Happy Happy Soy Boy, Minor Figures oat mylk |1 + Macamilk | 1.5

ICED COFFEE

Iced latte | 6

lced coffee – milk, vanilla bean ice cream & two shots of coffee | 8.5

lced chocolate – milk, vanilla bean ice cream, organic raw cacao & coconut sugar | 8.5

Affogato – two shots of coffee over vanilla bean ice cream | 8.5 + shot of Brookie's Mac liqueur | 13

BLACK / FILTER - ASK ABOUT THIS WEEK'S ORIGIN

Espresso / long black | 4.8

v60 pour over 330ml | 12

Aeropress 230ml | 10

Batch brew | 5

Cold brew | 6

CHAI

Three Blue Ducks vegan Chai Latte | 6 Pot of rooibos chai latte | 5.8 Organic dandelion latte | 5.5 Golden chai – house made with organic spices, ginger, turmeric & honey | 6 Matcha latte | 5.5

LIFE CYKEI MEDICAL MUSHROOM EXTRACT | 2

"Uplifting" Lions mane, Cordyceps & Chaga "Barista Blend" Reishi, Turkey tail & Shiitake

TEA BY THREE BLUE DUCKS MADE FROM CERTIFIED ORGANIC INGREDIENTS, ALL ARE AVAILABLE FOR SALE IN THE PRODUCE STORE | 6

English Breakfast – Fine grade black tea from Sri Lanka. Character-rich and full of flavour to cut through milk

Earl Grey – An Organic Ceylon tea & cornflowers blend infused with twice-refined organic Spanish bergamot oil

Ginger Zing - Ginger, lemongrass, lemon myrtle, calendula

Inner Calm - Chamomile, peppermint, lemon balm, passionflower

Immuno-Boost – Echinacea, spearmint, ginger, lemongrass, lemon myrtle

Misty Farm – Peppermint, elderflower, rosehip, lemon myrtle, hibiscus

Sencha - Organic pan-fired Chinese green tea

SINGLE ORIGIN TEA - BY CHAMELLIA 2 BREWS OFFERED | 8

Jasmine Dragon Pearl – sweet, medium-bodied green tea with an alluring velvety texture, with inviting floral tones

Yushan Oolong - creamy texture and long finish with flavours of crisp stone fruits

Assam Tres - deep orange hue coupled with zesty tropical notes

SOURCE WATER - FROM 10 HYDROPANELS ON OUR ROOF | UNLIMITED 3PP

100% of the cost from purchasing this water goes towards funding 10 hyropanels for Murrurundi